

# Food Handler Certification

**ANSI Accredited Food Safety Training**

**Available in Multiple States and Counties**

Our Food Handler training is ANSI Accredited however regulations may differ by county or state. Contact your local authorities for more information.

## Learning Objectives

- Describe how individuals can take personal responsibility for food safety
- Demonstrate the importance of keeping themselves clean and hygienic
- State the importance of keeping the work areas clean and hygienic
- Define the importance of keeping food safe

## Course Contents

This course is split into 9 chapters and explains in detail everything you need to make sure you and your customers are safe. The course content covers the following areas:

### Chapter 1: Introduction

What are your responsibilities as a Food Handler?

### Chapter 2: Food Safety Hazards – Pathogenic Bacteria

Learn more about contamination and pathogenic bacteria.

### Chapter 3: Allergens

What are the most common food allergies and how do you address them?

### Chapter 4: Time & Temperature Control

What do you need to know about time and temperature control?

### Chapter 5: Principles of Food Safety

Gain a more in-depth knowledge of food safety.

### Chapter 6: Food Pests

How do you prevent food pests?

**Chapter 7: Cleaning**

Steps to properly clean and sanitize your kitchen.

**Chapter 8: Front of House**

How does food safety relate to the front of the house practices?

**Chapter 9: Personal Hygiene**

How does personal hygiene relate to food safety?



Food Handlers Card

Get Started



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